

This was actually much more tasty than it looks! When I worked in the butchers we had an older chap who regularly asked if we could do Tomato Sausages. Unfortunately the seasoning mix wasn?t available from Dalziel?s our supplier. But I do remember them from my childhood. So time to play with food! We also had a Broccoli which was beginning to look a bit sad in the fridge?...

Tomato Sausage ?Pigs in blankets? Sausage Rolls

Ingredients:-

6 Plain Pork Sausages, removed from their skins
½ a tube of Tomato Puree
6 Rashers of Bacon
Gluten free puff pastry
1 Egg, beaten

Method:-

(1) Mix the Tomato Puree and the Sausage meat in a bowl.
(2) Form back into Sausage shape by hand.
(3) Wrap a rasher of Bacon around each one.
(4) Preheat the oven to 180c
(5) Wrap in Pasty and brush with Egg.
(6) Pop them in the oven and cook until the Pastry is golden brown (Do not leave them in too

long like I did!)

Broccoli Bhaji

Ingredients:-

1 Head of Broccoli, roughly cut
100g Gram flour
½ tsp baking powder
½ tsp Chilli powder
½ tsp Turmeric
½ tsp of Garlic Salt
Oil to fry

Method:-

(1) Mix the dry ingredients with enough water to make a think batter.
(2) Coat the cut Broccoli pieces.
(3) Fry in batches until they are golden brown.
(4) Dried on kitchen paper before serving.

We served ours with a few hand cut chips, home made coleslaw and a but of Basil for colour. But it was still quite brown looking to be fair!